

EAST Search History

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	1	"lactococcus lactis IFO 12007"	US-PGPUB; USPAT	OR	OFF	2008/11/05 17:54
L2	3	"lactobacillus sake D 1001"	US-PGPUB; USPAT	OR	OFF	2008/11/05 17:55
L3	1804	"lactococcus lactis"	US-PGPUB; USPAT	OR	OFF	2008/11/05 18:05
L4	475	L3 and fish	US-PGPUB; USPAT	OR	OFF	2008/11/05 18:05
L5	52	L4 and shellfish	US-PGPUB; USPAT	OR	OFF	2008/11/05 18:05
S1	4	((NOBUHIKO) near2 (DOUMOTO)).INV.	US-PGPUB; USPAT	OR	OFF	2008/11/04 15:09
S2	13	((AKIKO) near2 (TAKAHASHI)).INV.	US-PGPUB; USPAT	OR	OFF	2008/11/04 15:10
S3	8	((MASAYUKI) near2 (NASU)).INV.	US-PGPUB; USPAT	OR	OFF	2008/11/04 15:10
S4	4	((TAKAHIRO) near2 (OBA)).INV.	US-PGPUB; USPAT	OR	OFF	2008/11/04 15:10
S5	1	("20050053702").PN.	US-PGPUB; USPAT	OR	ON	2008/11/04 15:11
S6	976	(process or method) with "lactic acid bacteria"	US-PGPUB; USPAT	OR	ON	2008/11/04 15:17
S7	276	S6 and ("lactococcus lactis" or "lactobacillus sake")	US-PGPUB; USPAT	OR	ON	2008/11/04 15:18
S8	122	S7 and preserv\$5	US-PGPUB; USPAT	OR	ON	2008/11/04 15:19
S9	40	S8 and ("antimicrobial" or "ati-oxidative")	US-PGPUB; USPAT	OR	ON	2008/11/04 15:20
S10	386	bacteriocin\$1 and (Salmon or fish\$1 or trout)	US-PGPUB; USPAT	OR	ON	2008/11/05 10:38
S11	239	S10 and (lactobacillus or lactococcus)	US-PGPUB; USPAT	OR	ON	2008/11/05 10:39
S12	93	S11 and ("cultivation medium" or "cultivation broth" or "growth medium")	US-PGPUB; USPAT	OR	ON	2008/11/05 10:40
S13	79	S12 and (dip\$4 or spray \$3 or immers\$3)	US-PGPUB; USPAT	OR	ON	2008/11/05 10:41
S14	120	"lactobacillus sake" and "lactococcus lactis"	US-PGPUB; USPAT	OR	ON	2008/11/05 10:59

S15	56	S14 and bacteriocin\$1	US-PGPUB; USPAT	OR	ON	2008/11/05 10:59
S16	48	S15 and ("growth medium" or "culture medium" or "broth medium" or extracellular)	US-PGPUB; USPAT	OR	ON	2008/11/05 11:00
S17	1	"lactobacillus sake LL6706"	US-PGPUB; USPAT	OR	ON	2008/11/05 11:06
S18	1	"4929445".pn.	US-PGPUB; USPAT	OR	ON	2008/11/05 11:09
S19	6	"lactobacillus sake" and "lactococcus lactis"	EPO; JPO; DERWENT	OR	ON	2008/11/05 11:13
S20	1	"lactic acid bacteria" and antibacterial and antioxidative	EPO; JPO; DERWENT	OR	ON	2008/11/05 11:15
S21	0	bacteriocin\$1 and antioxidative and antibacterial	EPO; JPO; DERWENT	OR	ON	2008/11/05 11:16
S22	1	bacteriocin\$1 and salmon	EPO; JPO; DERWENT	OR	ON	2008/11/05 11:17
S23	29	bacteriocin\$1 and fish	EPO; JPO; DERWENT	OR	ON	2008/11/05 11:18
S24	4	"lactobacillus sake" and bacteriocin	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:12
S25	16211	(process or method)with (salmon or fish or trout)	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:37
S26	8	S25 and ("lactobacillus sake" or "lactococcus lactis")	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:38
S27	58	S25 and "lactic acid bacteria"	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:44
S28	5	salmon and (colo\$2 near2 preserv\$3)	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:52
S29	9	S25 and (colo\$2 near2 preserv\$3)	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:55
S30	10	fish and "lactic fermentation"	EPO; JPO; DERWENT	OR	ON	2008/11/05 12:58
S31	16119	(process or method) with (fish or shellfish)	US-PGPUB; USPAT	OR	ON	2008/11/05 13:44
S32	169	S31 and "lactic acid bacteria"	US-PGPUB; USPAT	OR	ON	2008/11/05 13:44
S33	2	S32 and "cultivation medium"	US-PGPUB; USPAT	OR	ON	2008/11/05 13:45
S34	54	S32 and "culture medium"	US-PGPUB; USPAT	OR	ON	2008/11/05 13:45
S35	15	salmon and astaxantin	US-PGPUB; USPAT	OR	ON	2008/11/05 13:50

S36	42	salmon and (colo\$2 near3 preserv\$4)	US-PGPUB; USPAT	OR	ON	2008/11/05 13:51
S37	0	bacteriocin\$1 with antioxidative	US-PGPUB; USPAT	OR	ON	2008/11/05 13:57
S38	5	salmon and (colo\$2 near3 preserv\$4)	EPO; JPO; DERWENT	OR	ON	2008/11/05 13:58
S39	1470	fish\$1 near3 preserv\$4	EPO; JPO; DERWENT	OR	ON	2008/11/05 14:00
S40	7	S39 and "lactic acid bacteria"	EPO; JPO; DERWENT	OR	ON	2008/11/05 14:01
S41	6	bacteriocin\$1 with antioxida\$4	EPO; JPO; DERWENT	OR	ON	2008/11/05 15:04
S42	622	fish\$ near3 preserv\$4	US-PGPUB; USPAT	OR	ON	2008/11/05 17:18
S43	7	S42 and nisin	US-PGPUB; USPAT	OR	ON	2008/11/05 17:18
S44	3949	food\$1 near3 preserv\$4	US-PGPUB; USPAT	OR	ON	2008/11/05 17:20
S45	108	S44 and nisin	US-PGPUB; USPAT	OR	ON	2008/11/05 17:21
S46	8	S45 and salmon	US-PGPUB; USPAT	OR	ON	2008/11/05 17:21
S47	67	listeria with nisin	US-PGPUB; USPAT	OR	ON	2008/11/05 17:22
S48	95	salmon near5 protect\$3	US-PGPUB; USPAT	OR	ON	2008/11/05 17:31
S49	12	S48 and lactic	US-PGPUB; USPAT	OR	ON	2008/11/05 17:31
S50	12	(Process or method) with "smoked salmon"	US-PGPUB; USPAT	OR	ON	2008/11/05 17:33
S51	15	curing and salmon and "lactic acid bacteria"	US-PGPUB; USPAT	OR	ON	2008/11/05 17:34

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